

# COUNTY OF SAN LUIS OBISPO

## Environmental Health Division

### MULTIPLE EVENT      TEMPORARY FOOD FACILITY      MULTIPLE EVENT CHECKLIST AND APPLICATION

All food vendors (both for profit and non profit) are required to return a signed and completed copy of this checklist to Environmental Health two weeks prior to this event. Return to: Environmental Health Department, P.O. Box 1489, San Luis Obispo, CA 93406.

**(Fill in blank or check the appropriate box(es))**

1. Name, date of each event you <b>anticipate</b> attending:		Name	Date
Name	Date	Name	Date
Name	Date	Name	Date
Name	Date	Name	Date

2. The name, address and phone number of my organization/business is: \_\_\_\_\_  
\_\_\_\_\_ Phone \_\_\_\_\_

- ☐ I/we represent a nonprofit/charitable organization (must show legal proof & no fee), OR  
☐ I/we represent a for profit/noncharitable organization.

3. List food to be sold or given away to the public: \_\_\_\_\_  
\_\_\_\_\_

4. ☐ I am providing no foods which are homemade. All foods are prepared on-site or from approved commercial facilities.

Name of commercial facility: \_\_\_\_\_

5. I am protecting my food, utensils, plates, cups, etc. from flies, dust and the public by the following method:

- ☐ a booth with **solid** lower walls at least 3 feet high, and floor and ceiling constructed of either wood, canvas, plastic or similar material, and fine mesh fly screening, completely enclosing open food areas, with service windows no larger than 216 sq. inches, and a booth label. (grass, dirt or concrete/asphalt floors **not acceptable**)

**-OR-**

6. I am protecting my **packaged food and food storage area** by the following method:

- ☐ an open air booth with solid, three foot high walls constructed of either wood, canvas, plastic or similar material and a booth label.

AMOUNT \$ \_\_\_\_\_ ( ) PAID ( ) STILL OWES PERMIT # \_\_\_\_\_

( ) CASH ( ) CHECK # \_\_\_\_\_ INITIALS \_\_\_\_\_ DATE \_\_\_\_\_

7. Approved water for drinking, utensil, and handwashing will be provided in my booth by the following methods.

☐ approved bottled water (Arrowhead, Sparkletts, etc.)

☐ hose-bib on-site at the festival

☐ other ( specify) \_\_\_\_\_

**REQUIRED:** ☐ Handwashing station consists of water container with spigot, water catch basin, pump soap, paper towels, trash receptacle.

**REQUIRED:** ☐ Utensil washing station consists of two shallow tubs, one with soapy water, one with bleach water (1 Tbsp bleach per gallon water)

8. Electricity is provided for my booth's use. ☐ yes ☐ no

9. I am providing the following hot temperature control for the hot holding of all potentially hazardous foods above 140°F:

☐ camp stove

☐ steamtable and lids

☐ sterno and hotel trays

☐ electric stove top

☐ double steamer

☐ other (specify) \_\_\_\_\_

**\*NOTE:** Potentially hazardous food examples: meat, tamales, cooked beans, cooked rice, potato salad etc.

10. ☐ Yes, I am providing an accurate probe thermometer to **measure** the hot and cold holding of potentially hazardous foods during all times of booth operation.

11. ☐ I am providing the following cold temperature control for the cold holding of potentially hazardous food below 45°F:

☐ ice chests

☐ refrigerator

☐ refrigerated truck

☐ ice bath and tubs

☐ probe thermometer

☐ other (specify) \_\_\_\_\_

12. Names and phone numbers of responsible persons to be present in booth during all hours of operation: \_\_\_\_\_

13. I have read, understand and will comply with "Temporary Food Facility Booth Requirements and Procedures" handout. I have enclosed my check for a permit made payable to **SLO County Health Department**.

Signed \_\_\_\_\_

**IMPORTANT:** All food vendor booths are subject to inspection. Please make yourself a copy of this checklist in preparation for this festival. A copy of this checklist must be in the booth at all hours of preparation and operation. **Return original to Environmental Health two weeks prior to this event.**